

## Breakfast Menu

Available Monday - Friday 7:00am - 11:30am  
Saturday 10:30am - 11:30am / Sunday 10:00am - 11:30am

- Toasted English Muffin **2.00**  
Banana, Yoghurt & Muesli **4.50**
- Bircher Muesli **4.50**  
Granola & Yoghurt **5.00**  
*with fresh berries*
- Scone with Jam & Clotted Cream **4.00**  
Seasonal Fruit Salad **6.00**
- French Pastries **3.00** (each)  
*pain au chocolat, butter croissant, almond croissant*
- Porridge with Honey **4.00**  
*add: yoghurt £1, stewed berries £1, bananas 50p*
- Pancakes **6.50**  
*with maple syrup*  
*add: streaky bacon or berries £2.50, banana £1*

### BREAKFAST

- Curly Cumberland Sausage Bap **6.00**  
Sweet Cured Bacon Sandwich **6.00**  
2 Eggs on Toast *as you like them* **6.50**  
*add: bacon £2.50, mushroom £1.50*
- Sweet Corn & Courgette Fritter **6.50/10.00**  
*with crushed avocado, poached egg, lime & tomato salsa*
- Eggs Benedict / Royale / Florentine **7.50/11.50**  
Villandry Baked Beans & Avocado **7.50**  
*on sourdough toast*
- Poached Egg, Avocado & Spinach **9.50**  
*on sourdough toast*  
*add: bacon £2.50, smoked salmon £2.50*
- Omelette **10.00**  
*with ham, cheese or mushrooms*
- Severn & Wye Smoked Salmon & Scrambled Eggs **11.50**  
*with toast*
- Villandry English Breakfast **13.50**  
*2 free range eggs as you like them, Cumberland sausage, Portobello mushroom, cherry tomatoes, sweet cured bacon, Villandry baked beans & sourdough toast*
- Villandry Vegetarian Breakfast **13.50**  
*2 free range eggs as you like them, sourdough toast, Portobello mushroom, cherry tomatoes, avocado & Villandry baked beans*

### JUICES

- Freshly Pressed Villandry Orange **4.50**  
*carrot, apple, orange & ginger*
- Freshly Pressed Spinach Juice **4.50**  
*spinach, cucumber, carrot & lemon*
- Freshly Squeezed Orange Juice **4.00**  
Freshly Squeezed Grapefruit Juice **4.00**

- Coffees from **3.25**      Cafetière **3.75/10.00**
- Hot Chocolate **3.50**      Selection of Teas **3.25**  
We only use organic milk

## Lunch & Dinner Menu

Available daily 11.30am - 10.30pm

### STARTERS / SMALL PLATES

- Olives or Nuts **3.50**  
Villandry Cured Smoked Salmon **9.50**  
*with lemon*
- Salt & Pepper Squid **11.00**  
*with tartar sauce*
- Spiced Squid **11.00**  
*with fresh chillis & harissa mayonnaise*
- Fillet of Beef Carpaccio **9.50**  
*with Grana Padano*
- Seasonal Soup **6.00**  
Mixed Beetroot & Goats Curd Salad **8.50**  
*with hazelnuts*
- Dressed Crab **11.50**  
Sea Bass Ceviche **11.00**  
*with crushed cucumber & lime jelly*
- Pan-fried Scallops **11.50**  
*with curried parsnip & pickled raisins*

### SALADS

- Caesar Salad **10.50**  
*with chicken - £14.50*
- Château Villandry Salad **8.50**  
*with seasonal vegetables & mixed leaves*
- Prawns, Chorizo & Avocado **9.50/14.50**  
Crunchy Duck Salad **8.50/14.00**  
*with pomegranate molasses, orange, pomelo & quince*
- Mixed Endives Salad **8.50/12.00**  
*with Roquefort, pear, caramelised pecans*
- Niçoise Salad **14.00**  
*with Bonito Del Norte tuna with fresh tuna £23.00*

### MAINS

- Seasonal Risotto **18.00**  
Confit de Canard **17.50**  
*with braised red cabbage, green beans & jus*
- Moules Frites **16.50**  
*subject to availability*
- Smoked Haddock & Wester Ross Salmon Fishcake **16.00**  
*with Salmorejo sauce, spinach, herb & tomato relish*
- Truffle Stuffed Chicken **25.00**  
*with Parmesan purée, salsify & madeira jus*
- Grilled Halibut **26.00**  
*with artichoke purée & girolles*
- Mixed Artichokes **16.50**  
*with wild mushrooms in a chestnut velouté & hazelnuts*
- Sea Bass **23.00**  
*with butternut squash purée, sliced chestnut mushrooms & crispy pancetta*
- Salt Marsh Lamb Rack **24.50**  
*with onion purée, tenderstem broccoli & jus*
- Fillet Steak 8oz **28.00**  
*with chips*  
*choice of sauce: Béarnaise, veal jus or peppercorn*
- Sirloin Steak 10oz **24.00**  
*with sweet potato fries*  
*choice of sauce: Béarnaise, veal jus or peppercorn*

Market Fish Special  
please ask your waiter

### PLATTERS

- Charcuterie Platter **18.00**  
*of finest cured meats*
- Mediterranean Mezze Platter **14.50**  
French Cheese Board **11.00**

### SANDWICHES

- Chargrilled Chicken & Pancetta **13.50**  
*with lettuce, salsa & herb mayonnaise on focaccia*
- The Villandry Burger **14.00**  
*with Cheddar cheese, on a sourdough bun served with salsa & chips*
- add: streaky bacon £1.50, Roquefort £1.50, egg £1.00, avocado £2.00*

### SIDES

- Green Leaf Salad **4.50**  
Salad of Mixed Pulses **4.50**  
Broccoli **5.00**  
*tossed with fresh chilli & lemon*
- Wilted Spinach **5.00**  
French Beans **4.50**  
*with confit shallots*  
Buttery Mashed Potato **4.50**
- Pail of Fries **4.50**  
Pail of Sweet Potato Fries **4.50**  
Villandry Aspen Chips **6.50**  
*chips tossed in white truffle oil with Parmesan*

v = vegetarian ingredients / n = contains nuts. For gluten free options ask your waiter.

A discretionary service charge of 12.5% will be added to your bill. This is divided amongst staff. All prices include VAT at 20%.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

### DESSERTS

Warm Chocolate Fondant **7.50**  
*with hazelnut praline ice cream*

Apple Tarte Tatin **7.00**  
*with vanilla ice cream*

Rhubarb Cheesecake **6.50**

Seasonal Fruit Salad **6.00**

Irish Coffee Crème Brûlée **6.50**

Plum Sponge **6.00**  
*with crème anglaise*

Passion Fruit Mille Feuille **6.00**

Ice Creams & Sorbets **5.00**  
*3 scoops - no artificial additives or colours*

Villandry Pudding Platter **11.00**  
*tarte tatin, panna cotta, salted caramel chocolate square, macaroon, rhubarb cheesecake*

French Cheese Board **11.00**

Chocolate Petits Fours **2.50**

### SPECIAL OFFERS

Steak Friday Night  
*Fillet of beef with chips or salad £20.00 from 6pm*

Château Villandry Tea  
*Afternoon Tea available daily 3-6pm for £22.50 with a complimentary glass of Champagne on weekends*

Small Plates & Prosecco  
*Enjoy three small plates with a bottle of Prosecco for £26 or with two beers for £18.50 Monday - Saturday 5 - 7pm*

Lobster Night  
*Whole fresh lobster with chips and salad £24 Every Monday from 6pm*

*Booking essential*

### WEEKEND OFFERS

Unlimited Prosecco Weekend Brunch **£35**  
*selection of brunch items, pastries & cake platter with unlimited Prosecco.*  
*Saturday 11:30am - 4pm / Sunday 12:00 - 4pm*  
*Booking essential, seats are subject to a 2hr turn time.*

Sunday Roast **£18.50**  
*roast sirloin with all the trimmings & lashings of gravy Sunday from 11:30am*  
*Booking essential*



CAFÉ

# VILLANDRY

## Menu



Villandry Grand Café is inspired by the beautiful gardens of Château de Villandry in the Loire Valley, France. We source locally, as far as possible, and include many vegetable and herb flavours in our dishes. Our purpose is to provide our guests with delicious, quality food, 'fait maison' at affordable prices with a light and sunny style, in comfortable and casual Grand Café surroundings, all day, every day.

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GRAND

# VILLANDRY

## Winter

